1: Whiting E-5 (1936-1937) 1941
OJ13 Kwoma OJ13

dener takes care not to place one stringer underneath the other, for this would keep sun and rain from the lower vine. 241 244

Once the vines have a firm hold on the stringers, nothing need be done to the garden until the time of harvesting. The gardening group digs the yams with a digging stick. The tubers are then picked up in net bags and carried by the women to the dwelling. [482] [462]

The produce from each section is kept separate so that each member of the gardening group has his or her own yams rather than a lien on a common store. Each person's share is put in a separate bin in the small storehouse, which is built near the dwelling. This storehouse is constructed like a dwelling but has no porch. It is floored with sago spathe to prevent the yams from rotting as a result of contact with the damp earth. The bins are also constructed of sago spathe. 241 244 422 343 251

Although yams form the bulk of the crop, the Kwoma utilize the cleared site to produce other vegetables as well. Taro plants are set out, and tobacco and spinach seeds are broadcast between the yam hills. Unlike yams, these latter seeds may be planted by any person—adolescent or adult. There is a belief, however, that if tobacco seeds are sown by women the leaves will be overmild. In order to take full advantage of the cleared site, the boss gardeners set out banana, plantain, and coconut trees which mature after the yams are harvested, but before the towering hardwoods grow up to shut out the sunlight. 244 249 245

In addition to planting a garden, the Kwoma man sets out numerous useful trees around his dwelling. He sets out betel pepper vines from clippings, plants areca-nut palms from sprouted nuts, and puts in seed of a small tree from whose bark thread is made. The orchard also includes two trees whose leaves are used respectively for the inner and outer wrappings for sago briquettes, a large tree which bears an edible berry-like fruit, another which bears a large oblong red fruit, a bush whose leaves are used as greens in soup, as well as a few banana, pawpaw, and breadfruit trees. As many coconut palms as space will allow are also planted.

Pig hunting is an occupation which a Kwoma male does

Other vegetables

244 [192] Mbiraka, native spinach, is planted in between the yam hills. The seeds are simply broadcast on top of the ground. This is done just after the yams are planted. When the yams are ready to be taken out, all the spinach which has not already been gathered and eaten is pulled up, wrapped in a palm spathe, and stored in the house . The seed pods on these are now ripe. They dry in the house. When a new garden is planted, the dried stalks are taken to the field and shaken over the ground, and those seeds which have shelled into the palm spathe are broadcast by hand. The rain washes the seeds into the ground.

[192] Weru, is a variety of pumpkin which was(recently) introduced; it is planted by broadcasting the seeds on top of the ground. Meyon , a watermelon, is similarly planted.

245 192 252 [462] Bananas are planted by either men or women; the suckers are transplanted. There are several varieties grown: mbwiya, eaten raw or cooked; ngayamwa, eaten raw or cooked; fayambiyef, eaten cooked only; wasifi, eaten raw or cooked; sfojokwa, eaten cooked only; yavofa, eaten raw or cooked; ngarafeya, eaten raw or cooked.

249 [245] Betel nut, kwasa, and coconut are planted by either men or women. Betel paper , kwasa , is planted by both men and women near the house. Buds of the vine are clipped and inserted in the ground. The hole is made by a digging stick or dibble.

Tobacco

276 Long, long ago, Sukugaratś shot Sokwaydgurś and left him lying on
793 the ground. From his blood grew a plant resembling spinach. Sukagaratś made a soup of this and tried to eat it, but it stuck in his throat. Then he dried it over the fire and smoked the plant in a banana leaf and it was good. Since then the Kwoma have smoked. Shortly afterwards, all the neighboring tribes came and obtained the seed. Bananas, spinach, tobacco and taro are all supposed to have originated at the same time.

249 Tobacco (him) is grown and smoked by men. The leaves are picked
[562] and brought into the house to dry while still green. They are hung up by the stems on palm spathe leaves with the flesh stripped off or on a sago frond with sago needles or small sticks stuck into the frond. The tobacco is dried for three or four days when the leaves are tied together by the stems, four or five at a time, and then wrapped in palm spathes.

276 Cigarettes

[562] Cigarettes (himdaggara) are smoked by men and boys. The tobacco
[192] is wrapped in a dried leaf from the banana tree (hiey). Tobacco leaves are carried either in a net bag or on the ear. Before making the cigarette, the tobacco is put close to the fire for a minute or two to dry (see figure). The cigarette is rolled first on the thigh and then between the two palms until it is tightly packed. It is lighted by holding it against a brand until it glows. It is then put in the mouth and drawn on so that it burns brightly.

[858] Children are not allowed to smoke. Their parents tell them that they will not grow if they do, but the children make a practice of stealing their father's tobacco and smoking it in the woods.

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183 While smoking is taboo to women a few, but not many were observed smoking. On one occasion, when offered cigarettes by the investigators, the women were refused by their husbands. And on another occasion, another man was observed offering a cigarette butt to one of his daughters.

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[192] Split bamboo tobacco dryer (hind mafeftawi)